



SUNDAY BRUNCH

SERVED EVERY SUNDAY 10AM - 1:30PM

BRUNCH COCKTAILS

Prosecco Mimosas With OJ	\$7.95
Bottomless Prosecco Mimosas	\$18.95
Rising TIDES Bloody Mary Bloody Mary mix with Vodka	\$7.95
Bottomless Rising TIDES Bloody Mary	\$18.95

BITS & PIECES

Fried Green Tomatoes Corn flour-panko dusted, charred jalapeno sour creme	\$9.95
Table Top Biscuit House warm biscuits, shaved tellicherry peppered Canadian bacon, burnt rosemary honey	\$9.95
Belgian Waffle Fluffy Belgian waffle, vanilla butter, maple syrup *Choice of bacon or sausage	\$9.95

IN THE BEGINNING

Lemon Ricotta Fritters Deep-fried pastry puffs, berry jam, fresh strawberries, powdered sugar	\$9.95
Dulce Croissant Flaky butter croissant served with Maldon salt butter and dulce de leche sauce	\$11.95
Acai Bowl A refreshing blend of smooth acai served chilled and topped with fresh strawberries, blueberries, raspberries, blackberries, finished with crisp banana chips, vanilla chai granola, and toasted coconut flakes	\$14.95
Avocado Shrimp Toast Toasted ciabatte bread, pico-avocado spread, RISIN sun spice gulf shrimp, heirloom tomatoes, cotija crema, sunflower sprouts	\$13.95



A 3% service charge will be added to all transactions with all net proceeds going directly to improve the compensation packages for our non-tipped team members. If you wish not to contribute to this effort, please notify a manager and we will remove the charge. Thanks for your consideration!

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THE ROOSTER CAME FIRST

The Standard*** \$11.95

Two eggs your way, home fries

*Choice of bacon or sausage

*Choice of Texas toast, wheat toast or biscuit

Brunch Tacos*** \$13.95

Two cheddar-jack crusted corn tortillas filled with fluffy bacon scrambled eggs, avocado creme, fresh pico de gallo, and crisp shredded lettuce, finished with crumbled cotija, thin-sliced radish, and a sprinkle of mico cilantro

Maple Glazed Salmon Benedict*** \$20.95

Grilled maple cumin glazed salmon on croissant with corn mango pico de gallo, burnt tomato hollandaise, and poached eggs

Bacon Explosion Bene*** \$17.95

Poached eggs, bourbon bacon, dixie pork belly, Canadian bacon, bbq onions, drop biscuit, hollandaise, shoestring fries

Crab Ricotta Omelet*** \$21.95

Lightly broken creamed eggs, whipped olive oil ricotta, blue crab, dressed arugula, hollandaise sauce

Build Your Own Omelet*** \$10.95

Create your perfect omelet, choosing from our selection of farm-fresh vegetables, savory meats, and artisan cheeses

Pick 1- \$12.95 Pick 2- \$15.95 Go Wild- \$1.50 each additional

Eggstasy Smash Burger*** \$17.95

Smashed double beef patty, fried egg, apple wood bacon, smoky gouda, kraken onions, arugula, charred tomato hollandaise, shoestring fries

Breakfast Butcher*** \$23.95

Grilled everything spiced beef tenderloin, two fried eggs, creamy smoked gouda grits, bacon bit hollandaise sauce, Texas toast

Chicken & Waffles \$16.95

Flash fried sweet tea chicken, lemon thyme waffle, sage maple syrup, vanilla butter, Nashville hot honey

Shrimp & Grits*** \$17.95

Spiced Barbacoa shrimp, turnpike mill cream-cheesy grits, smoked tomato-lemon butter, dixie pork belly, charred heirloom tear drops tomatoes, fried egg floater

Biscuits & Gravy \$16.95

Southern buttermilk drop biscuits smothered with black pepper breakfast gravy, topped your way with sage crumbled sausage, sweet tea fried chicken, or pan-fried Spam

Cuban Bread French Toast*** \$16.95

Thick-cut Cuban bread griddled to golden perfection served with your choice sweet blueberry compote or savory Spam lardons drizzled in maple-honey syrup

KIDS

Kid Scrambler*** \$7.95

Two eggs, cheddar cheese, home fries

Unicorn Waffle \$7.95

Fun, whacky, bright rainbow waffle, mini-ice cream unicone, maple syrup

Chicken Tenders \$7.95

Fried breaded chicken breast, fig bbq sauce, shoestring fries

Cheesy Egg Quesadilla*** \$7.95

Melted cheese and scrambled eggs in a flour tortilla. Add bacon or sausage for \$1

